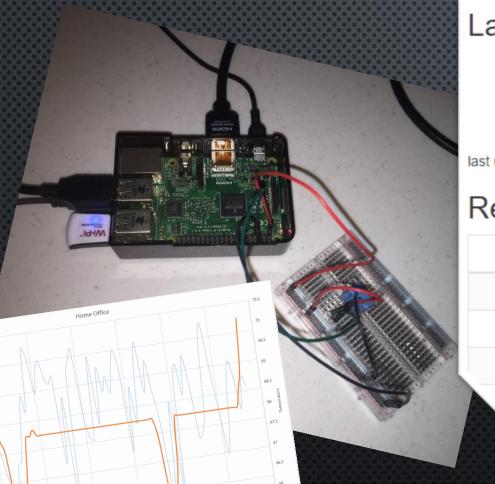
IOT AND U CAN 2

PART 1, SENSING THE WORLD

CHAD BOSCHERT, GRAVITATE SOLUTIONS

WHAT IS THE INTERNET OF THINGS?



Last Reading

71.6°

22.0°

45.0%

farenheit

celsius

relative humidity

last updated 2016-04-18 20:51:32.448000

Recent (hourly)

Date	Hour	Avg F	Avg C	Avg RH	# of Measures
2016-4-18	20	70.1°	21.2°	43.2%	11
2016-4-18	19	68.9°	20.5°	43.5%	12
2016-4-18	18	68.5°	20.2°	42.4%	12
2016-4-18	17	68.0°	20.0°	43.5%	12
`-A-18	16	68 N°	20 0°	44 1%	12

DEVICES + NETWORK CONNECTIVITY + EXCHANGE DATA

INTEGRATING PHYSICAL WORLD AND COMPUTER WORLD

IMPROVED EFFICIENCY, ACCURACY, AND ECONOMIC BENEFIT

https://en.wikipedia.org/wiki/Internet of Things

1 primary fermentation 10/11/15

Ensure that your primary fermenter is capable of holding at least 30 litres (7.9 US gallons) of volume. Pre-mark the primary fermenter at 23 litres (6 US gallons) by filling your 23 litre (6 US gallons) carboy with cool water, then pouring or racking the water into the primary. Draw a line in permanent marker on the fermenter at the water level. This will be your fill level (below). Discard water and begin.

Clean and sanitise primary fermenter and lid, spoon, thermometer, hydrometer and test jar, and wine thief. Rinse thoroughly.

- Add 2 litres (½ gallon) of hot water to the bottom of your sanitised primary fermenter. Stir the water vigorously and slowly sprinkle the contents of package(s) #2 (bentonite) onto the surface. Stir for 30 seconds to ensure even dispersal, and to break up any clumps.
- Secure the neck of the bag into the collar on the top of the box, carefully remove the
 cap, and pour the contents into the primary fermenter with the bentonite solution.
 Add 2 litres (1/2 gallon) of warm water to the bag to rinse out any remaining juice,
 and add it to the fermenter.
- 3. Top up fermenter to the 23-litre (6 Ut vigorously for 30 seconds.

NOTE: Making the kit to is crucial to the functioni stability of the finished a volume, it will not turn a you may experience ma

- Draw a sample of the juice and use gravity. It should read between 1.08
- If your wine kit contains oak or elder them into the primary fermenter now add them all. Stir them under the sur
- Ensure that the temperature of the juproceed unless the juice is in this ran
- ADD YOUR YEAST NOW. Open surface of the juice. Do not rehydrate the yeast. Do not stir it in. It will activate on its own.
- Cover the primary fermenter and place in a location with a temperature of 22°-24°C (72°-75°F). If your primary fermenter uses an airlock, insert it now. Remember to fill airlock halfway with water.

Fermentation should start within 24-48 hours. In 5-7 days proceed to the next step.



8. Cover the primary fermenter and place in a location with a temperature of 22°-24°C (72°-75°F). If your primary fermenter uses an airlock, insert it now. Remember to fill airlock halfway with water.

Fermentation should start within 24-48 hours. In 5-7 days process to the next step.

FERMONITOR

DIY WINE FERMENTATION TEMPERATURE CONTROL SYSTEM



DEMO TIME

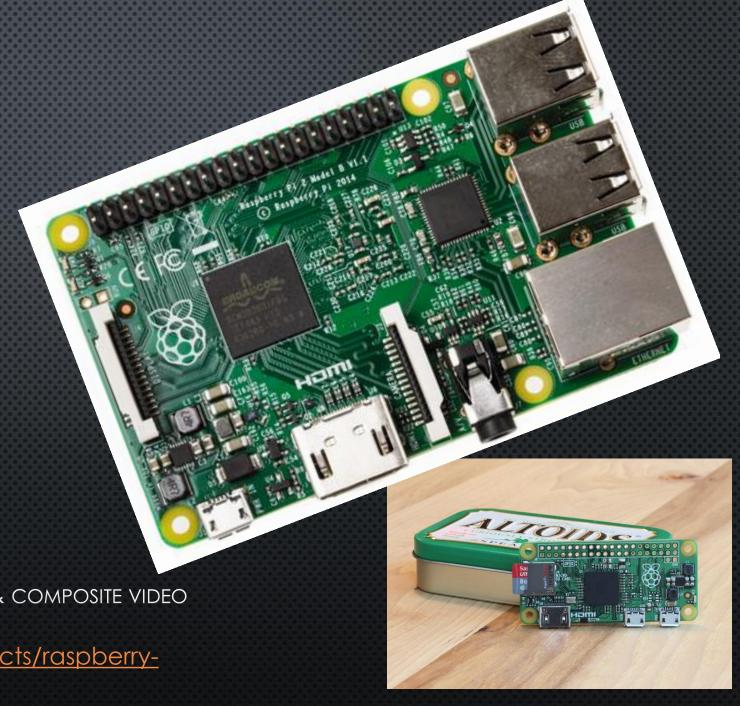
DESIGN PRINCIPALS

- BE LEAN
 - KEEP IT SIMPLE
 - CREATE VALUE
 - IF IT ALREADY EXISTS, USE IT
 - Make It work, then improve later if needed
- YAGNI
- LEARN

RASPBERRY PI

- MULTIPLE VERSIONS, \$5 TO ~\$40
- RASPBERRY PI 2
 - 900MHz QUAD-CORD CPU
 - 1 GB RAM
 - MICRO SD CARD SLOT
 - 40 GPIO PINS
 - 4 USB Ports
 - Full HDMI PORT
 - CAMERA & DISPLAY INTERFACES
 - COMBINED 3.5MM AUDIO JACK & COMPOSITE VIDEO

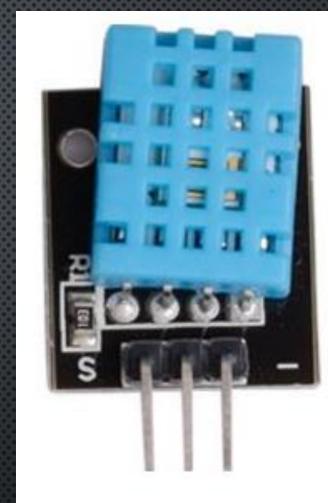
https://www.raspberrypi.org/products/raspberrypi-2-model-b/



DHT11

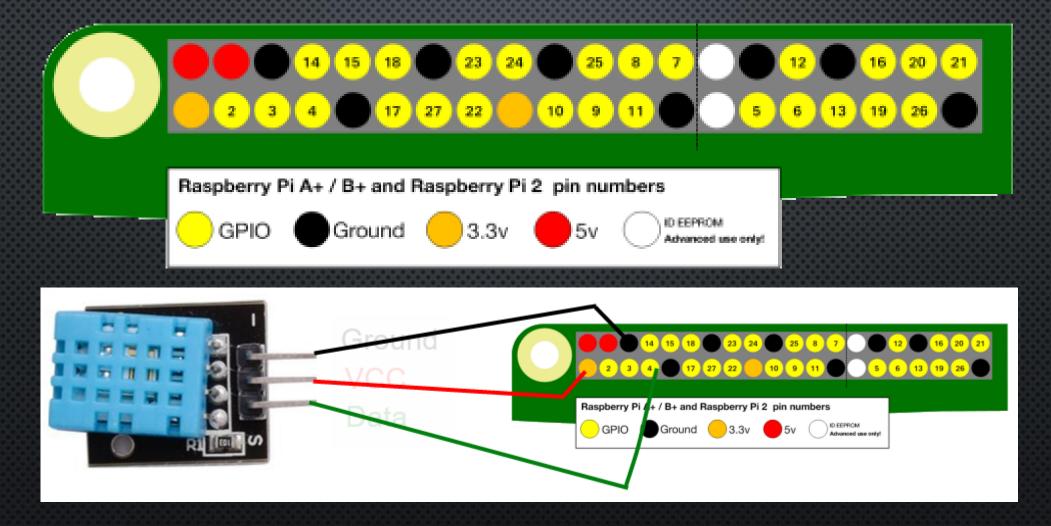
- MEASUREMENT RANGES
 - RELATIVE HUMIDITY 20-90%
 - TEMPERATURE 0-50°C (32-122°F)
- RESOLUTION
 - 1% RH
 - 1°C (1.8°F)
- ACCURACY
 - ± 5% RH
 - ± 2°C (3.6°F)

http://www.micropik.com/PDF/dht11.pdf https://github.com/szazo/DHT11 Python

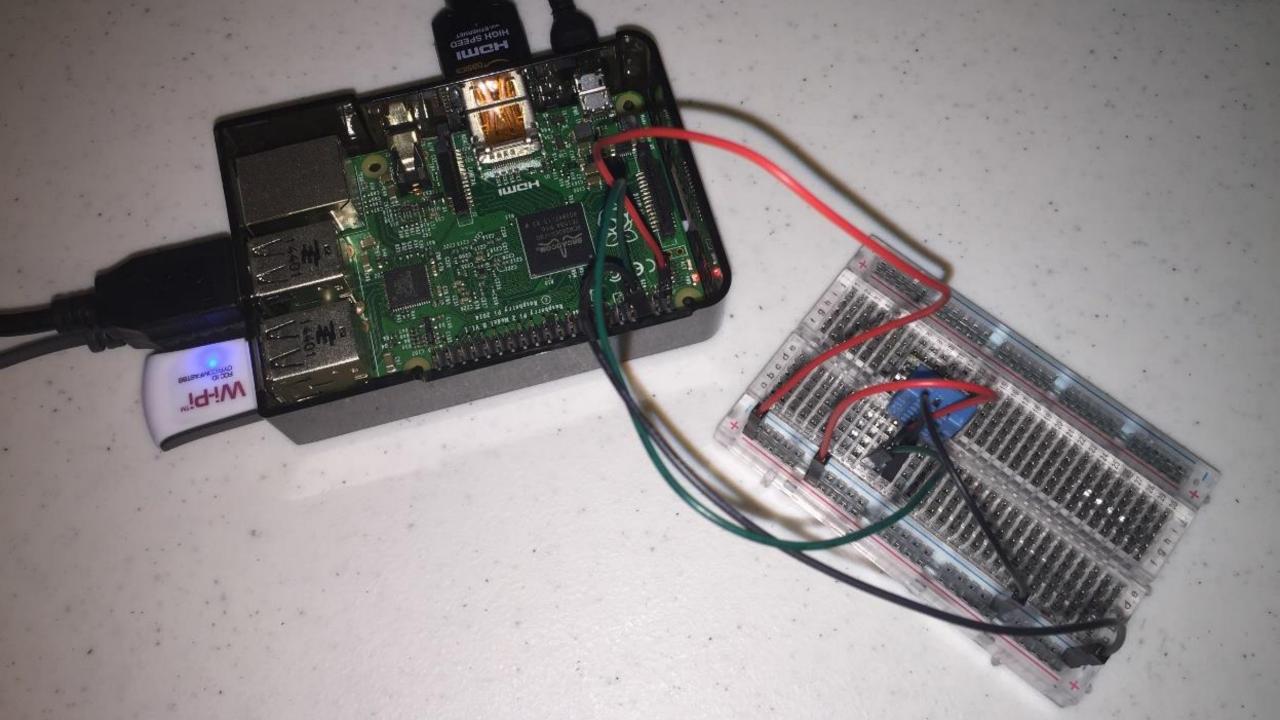




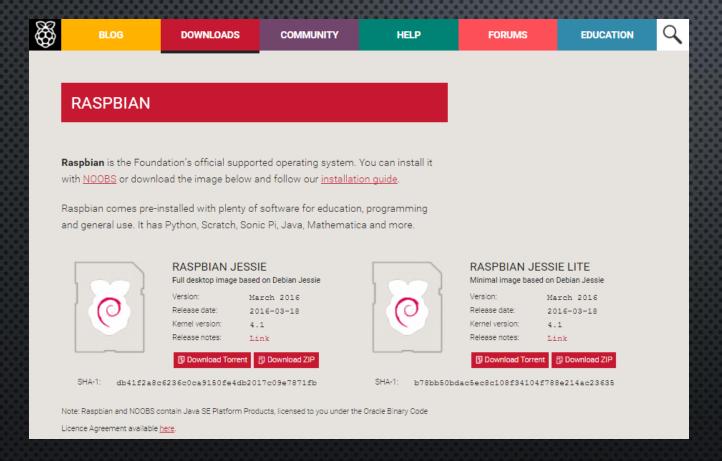
WIRING DIAGRAM



https://www.raspberrypi.org/learning/physical-computing-with-python/worksheet/



SETUP YOUR PI



sudo raspi-config

- 1. Expand File System
- Internationalization Options
- 3. Advanced > Hostname

sudo apt-get update sudo apt-get upgraded

grab coffee or beer...

https://www.raspberrypi.org/downloads/raspbian/ https://www.raspberrypi.org/documentation/configuration/raspi-config.md

MONGODB

Setup

- sudo apt-get mongodb
 - **Requires Jessie build of Raspbian

Start Client

mongo

Useful Commands

- show dbs
- show collections
- use <db_name>
- db.<db_name>.help()
- db.<db_name>.find()

FLASK WEB MICROFRAMEWORK

Setup

sudo pip install flask

WHY FLASK?

- LIGHTWEIGHT
- SIMPLE TO USE
- FLEXIBLE
- EXTENSIBLE
- Well documented

RASPI GPIO

- import RPi.GPIO as GPIO
- GPIO.setmode(<mode>)
 - GPIO.BOARD
 - GPIO.BCM
- GPIO.setup(<channel>, <in/out>)
 - GPIO.OUT
 - GPIO.IN

- GPIO.input(<channel>)
- GPIO.output(<channel>,<state>)
 - GPIO.HIGH
 - GPIO.LOW
- GPIO.cleanup()

U CAN 2!

- 16 Sensor starter kit, \$30 on Amazon
- SOLDERLESS BREADBOARD, ~\$3-\$10
- Jumper Wires < \$10
- MAYBE SOME RESISTORS, < \$10
- GET DEALS WITH KITS AND A BIT OF RESEARCH



- 1 .Photosensitive resistance sensor module 2 .The flame sensor module 3 .The tilt sensor module 4 .Vibration sensor module
- 5 .Obstacle avoidance sensor module 6 .KY-008 laser head sensor module 7 .Sound sensor module
- 8 .DHT11 temperature and humidity sensor module 9 .HC-SR04 ultrasonic sensor module 10.HC-SR501 infrared human body induction module
- 11. MQ-2 gas sensor module 12.315M wireless transceiver module 13. The YL-69 soil moisture sensor module
 - 14. A path tracing module
 - 15. DS1302 real time clock module
 - 16. The raindrops module